



DEEP-FRIED TURKEY BREAST



YOU'LL NEED

- 2 gallons peanut oil
- 1 (5 to 7 lb.) turkey breast, bone-in
- 1 cup chicken broth
- 1 cup pecans, halved
- 1 cup honey
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter

INSTRUCTIONS

- 1** Fill Butterball® Indoor Electric Turkey Fryer with oil to the MAX line. Heat to 375° F; this will take approximately 20 to 25 minutes.
- 2** To properly thaw a frozen turkey breast in the refrigerator allow approximately 24 hours for every 4 pounds. If present, remove and discard pop-up timer. Rinse turkey breast thoroughly with warm water, or cover with warm water and soak for no more than 30 minutes to ensure cavities are free of ice. Pat turkey breast completely dry with paper towels, inside and out. Using injector syringe, inject $\frac{1}{2}$ cup (4 ounces) of chicken broth into each side of breast.
- 3** Place turkey in fryer basket and slowly lower basket into hot oil; be cautious of splattering. Cover and reduce heat to 325° F. Fry turkey breast for 7 minutes per pound. After calculated cooking time is complete, lift the basket from the hot oil slowly, hooking the drain clip of the basket into the drain clip mounting hole. To check doneness, insert a meat thermometer into the meaty part of the breast; it is done when it reads 165° F. If turkey breast is not done, lower it back into the oil for an additional 5 minutes. Repeat basket procedure to check temperature again.
- 4** Once turkey breast reaches a minimum temperature of 165° F, turn the turkey fryer to MIN and unplug it from the outlet. Allow the turkey breast to rest and drain in the fryer basket for 5 minutes before removing and applying glaze. Carve and serve.

PECAN GLAZE

- 1** Preheat oven to 375° F. Spread pecans in a single layer on a baking sheet. Bake 8 minutes, or until lightly browned. Remove from oven, let cool, and chop coarsely.
- 2** In a small saucepan over medium-high heat, combine honey and butter. Stir in toasted, chopped pecans and cook for 8 minutes to infuse the flavors. Remove from heat and keep warm.
- 3** Once turkey breast has rested, place onto a serving platter and pour glaze over top of turkey breast.



LOW COUNTRY BOIL



YOU'LL NEED

- ½ c. Cajun Seasoning (or your favorite seafood boil seasoning or bag)
- 2 lbs. of whole new potatoes
- 8 to 12 pieces of short-ear corn
- 2 lbs. pre-cooked smoked sausage (½- to 1-inch thick slices)
- 2 lbs. shrimp, preferably split and deveined

DIPPING SAUCE

- ½ c. butter
- 4 medium cloves garlic, minced

INSTRUCTIONS

- 1** Fill Butterball® or Masterbuilt® Fryer to the MAX fill line with water. (NOTE: If using a seasoning bag, place bag in basket.) Set heat to 375° F and bring to a boil. This will take approximately 20 to 25 minutes.
- 2** Add whole potatoes to basket and lower carefully into boiling water; boil for 12 minutes.
- 3** Add corn to the potatoes, and boil an additional 9 minutes.
- 4** Add sausage to the potatoes and corn, continuing to boil for 9 more minutes.
- 5** Lastly, add shrimp. Boil for an additional 3 to 5 minutes until shrimp are pink. Total cooking time for the boil is 33 to 35 minutes. Lift the basket from the hot water slowly, hooking the drain clip on the basket into drain clip mounting hole. Allow Low Country Boil to drain, and serve hot.

DIPPING SAUCE

In a medium saucepan, melt butter over a low heat. Add minced garlic and mix. Drizzle butter sauce over each plate or serve on the side.



MEMAW'S SOUTHERN FRIED CHICKEN



YOU'LL NEED

- 1 gallon cooking oil
- 1 fryer chicken(3 pounds), cut into pieces
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup buttermilk
- 1 cup self-rising flour

INSTRUCTIONS

- 1** Fill deep fryer halfway with oil and heat to 375°F.
- 2** Sprinkle chicken with salt and pepper. Pour buttermilk into a medium bowl. Place the flour in another medium bowl.
Dip chicken pieces in buttermilk, coating them well, then dredge in flour.
- 3** Place chicken pieces in the fryer and cook for 15 minutes until golden brown. Use a metal slotted spoon to transfer to paper towels to drain.



STEAMED CRAB LEGS



YOU'LL NEED

- 1 ½ lbs. King Crab legs, split and thawed
- 1 tablespoon salt
- 1 tablespoon crab boil
- Juice of 1 lemon
- ½ cup (1 stick) butter, melted

INSTRUCTIONS

- 1** Fill Butterball® or Masterbuilt Fryer to the MAX fill line with water. Set to 375° F and bring to a boil. Add salt and crab boil. This will take approximately 15 to 20 minutes. Although cooking time on this recipe is short, water may need to be added if steamer is used for more than 60 minutes.
- 2** Add the crab legs to basket. Using the drain clip, hook basket onto the inner pot. (Note: Do not lower basket into water when steaming.) As the water starts to boil again, begin timing. Steam the crab legs for 15 to 20 minutes, until you begin to smell their aroma. Make sure not to overcook the legs. Remove from the heat and serve hot with melted butter and lemon wedges.